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SERIAL NO. 097578,533

Page 1 of 1

10/042,991

Form PTO-1449 U.S. DEPARTMENT OF COMMERCE (Rev. 7-80) PATENT AND TRADEMARK OFFICE		ATTORNEY DOCKET NO.: 06027.000102 000103		SERIAL NO. 097578,533 10/042,991	
LIST OF PRIOR ART CITED BY APPLICANT (Use several sheets if necessary)		APPLICANT: Whitehead et al.		FILING DATE: May 24, 2000 January 9, 2002	
		GROUP: 1652			
U.S. PATENT DOCUMENTS					
EXAMINER INITIAL	DOCUMENT NO.	DATE	NAME	CLASS	SUBCLASS
					FILING DATE IF APPROPRIATE
FOREIGN PATENT DOCUMENTS					
OTHER PRIOR ART (Including Author, Title, Date, Pertinent Pages, Etc.)					
RH	1B		Noordermeer, M. A., Veldink, G. A., Vliegthart, J. (1999). Alfalfa contains substantial 9-hydroperoxide lyase activity and a 3Z:2E-enal isomerase. FEBS LETT. 443:201-204		
RA	1C		J. Rudinger (1976). Characteristics of the amino acids as components of a peptide hormone sequence. In: Peptide Hormes. Ed. J. A. Parsons. University Park Press, Baltimore, MD pages 1-7.		
RV	1D		Ngo et al. (1994). Computational complexity, protein structure prediction, and the Levinthal paradox. In: The Protein Folding Problem and Tertiary Structure Prediction. Eds. Merz et al. Birkhauser et al. Boston, MA. Pages 491-495.		
RA	1E		Thornton et al. (1995). Protein Engineering: Editorial Overview. Current Opinion in Biotechnology 6(4):367-369.		
RA	1F		Wallace (1993). Understanding cytochrome c function: engineering protein structure by semisynthesis. The FASEB Journal 7:505-515.		
RA	1G		Hornostaj and Robinson (1999). Purification of hydroperoxide lyase from cucumbers. Food Chemistry 66:173-180.		
RV	1H		Itoh and Vick (1999). The purification and characterization of fatty acid hydroperoxide lyase in sunflower. Biochim. Biophys. Acta 1436:531-540.		
RA	1I		Kim and Gosch (1981). Partial Purification and Properties of a Hydroperoxide Lyase from Fruits of Pear. J. Agri. Food Chem. 29:1220-1225.		
EXAMINER:	[Signature]		DATE CONSIDERED: 5/14/03		
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SERIAL NO. 09/078,173
Page 1 of 1

10/042,991

Form PTO-1449 U.S. DEPARTMENT OF COMMERCE (Rev. 7-80) PATENT AND TRADEMARK OFFICE		ATTORNEY DOCKET NO.: 06027.0001		SERIAL NO. 10/042,991			
LIST OF PRIOR ART CITED BY APPLICANT (Use several sheets if necessary)		APPLICANT: Whitehead, et al.					
		FILING DATE: May 13, 1998 January 9, 2002		GROUP: 1654 1652			
U.S. PATENT DOCUMENTS							
EXAMINER INITIAL		DOCUMENT NO.	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
RH	AA	5,464,761	11/7/95	Muller, et al.	435	147	
	AB						
	AC						
FOREIGN PATENT DOCUMENTS							
RH	AD	EP0801133 A2	10/15/97	Givaudan-Roure (International) S.A.	—	—	3/29/97
	AE						
	AF						
OTHER PRIOR ART (Including Author, Title, Date, Pertinent Pages, Etc.)							
RH	AG	Fauconnier, M.L., Perez, A.G., Sanz, C., Marlier, M. (1997). Purification and Characterization of Tomato Leaf (<i>Lycopersicon esculentum</i> Mill.) Hydroperoxide Lyase. <i>J. Agric. Food Chem.</i> 45:4232.					
	AH	Matsui K., Shibata Y., Kajiwar, T. and Hatanaka A. (1989). Separation of 13 and 9-hydroperoxide lyase activities in cotyledons of cucumber seedlings. <i>Z. Naturforsch.</i> 44c:883-885.					
	AI	Matsui K., Toyota H., Kajiwar, T., Kakuno T. and Hatanaka A. (1991). Fatty acid hydroperoxide cleaving enzyme, hydroperoxide lyase, from tea leaves. <i>Phytochemistry</i> 30:2109-2113.					
	AJ	Matsui K., Shibutani M., Hase T., and Kajiwar, T. "Bell Pepper Fruit Fatty Acid Hydroperoxide Lyase is a Cytochrome P-450 (CYP74B). <i>FEBS Lett.</i> 394:21-24 (1996).					
	AK	Olias J.M., Rios J.J., Valle M., Zamora R., Sanz L.C. and Axelrod B. (1990). Fatty acid hydroperoxide lyase in germinating soybean seedlings. <i>J. Agric. Food Chem.</i> 38:624-630.					
	AL	Schreier P. and Lorenz G. (1982). Separation, partial purification and characterization of a fatty acid hydroperoxide cleaving enzyme from apple and tomato fruits. <i>Z. Naturforsch.</i> 37c:165-173.					
	AM	Shibata Y., Matsui K., Kajiwar, T. and Hatanaka, A. (1995). Purification and properties of fatty acid hydroperoxide lyase from green bell pepper fruits. <i>Plant Cell Physiology</i> 36:147-156.					
	AN	Tressl, R. and Drawert, F. (1973). Biogenesis of banana volatiles. <i>J. Agric. Food Chem.</i> 21:560-565.					
RH	AO	Vick B.A. and Zimmerman D.C. (1976). Lipoxygenase and hydroperoxide lyase in germinating watermelon seedlings. <i>Plant Physiol.</i> 57:780-788.					
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Page 1 of 1

Form PTO-1449 U.S. DEPARTMENT OF COMMERCE (Rev. 7-80) PATENT AND TRADEMARK OFFICE LIST OF PRIOR ART CITED BY APPLICANT (Use several sheets if necessary)	ATTORNEY DOCKET NO.: 06027.0001U3	SERIAL NO. 10/042,991 CONFIRMATION NO. 7697
	APPLICANT: Whitehead et al.	
	FILING DATE: January 9, 2002	GROUP: 1652

U.S. PATENT DOCUMENTS							
EXAMINER INITIALS		DOCUMENT NO.	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
RTA	A1	6,271,018B1	08/07/01	Brash et al.	435	252.3	

FOREIGN PATENT DOCUMENTS							

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